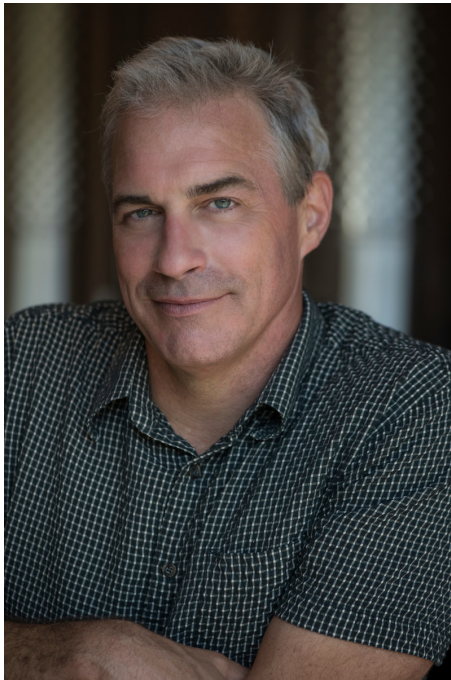




TONY RYNDERS

WINEMAKER | SAFFRON FIELDS VINEYARD

"The vineyard and the site are a big, big part of it, but as is the vintage and the winemaker. It's very reflective of everything that's happened throughout its life. It tells a story."

Educated as a chemist, Tony Rynders began working in wine in 1989 at Mirassou Vineyards. Wanting to understand both the science and art of winemaking, he earned a master's degree in Enology and Viticulture from the University of California, Davis in 1992.

Tony built an international perspective through harvests in Napa, Friuli, South Australia and Tuscany, then held winemaking positions at Argyle Winery, Hogue Cellars and Domaine Serene/Rockblock Cellars. During ten years as head winemaker at Domaine Serene, he developed more than 25 different labels and became one of America's most acclaimed winemakers.

In 2008, Tony launched his own label, Tendril, focused on Oregon Pinot Noir. His independent career also includes Tony Rynders Consulting and Tour de Force Wine Company, extending his work across winemaking and custom wine production.

Saffron Fields has been part of that independent chapter from the beginning. Tony bought the vineyard's entire first harvest in 2009 and became its first winemaker. More than 15 vintages later, he remains Saffron Fields' winemaker, giving him the rare opportunity to know the vineyard from its youth through maturity.

AT A GLANCE

ROLE

Winemaker, Saffron Fields Vineyard

EDUCATION

M.S., Enology & Viticulture, UC Davis

BACKGROUND

Chemistry; winemaking experience in California, Italy, Australia and Oregon

SAFFRON FIELDS

First and only winemaker; more than 15 vintages working with the vineyard from youth through maturity

FROM FIRST HARVEST TO MATURITY

Tony says Saffron Fields was one of very few vineyards he worked with that produced interesting wines from the first vintage. After more than 15 vintages, he sees a site that has grown stronger with maturity and is now "really hitting its stride."

THE SAFFRON FIELDS SIGNATURE

He describes the Pinot Noir as tending toward blue and black fruit, with a distinctive tannic backbone, earthiness and dried citrus reminiscent of orange peel. Those elements create complexity while expressing the character of the site.

A VINTAGE-DRIVEN APPROACH

Tony embraces Oregon's distinct vintages rather than trying to make the same wine every year. Vineyard, site, vintage and winemaker all shape the result. His goal is to capture the best each year offers and let the wine tell that story.



THE FREEDOM TO KEEP LEARNING THE SITE

Working with Saffron Fields from its first crop has allowed Tony to build a long relationship with the vineyard rather than simply make wine from it. He has had the latitude to approach grape growing and winemaking as though the vineyard were his own, adapting to each vintage while learning how the site expresses itself over time.

"Our number one goal [is] to make the best wines we possibly can each and every year."